

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

Amendment to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Canceled)
2. (Presently Amended) The product of claim ~~1~~ 37, said product containing from about 78 to 85% by weight total hydrolyzed grain protein therein.
3. (Original) The product of claim 2, said foamer product containing from about 80 to 83% by weight total hydrolyzed grain protein therein.
4. (Presently Amended) The product of claim ~~1~~ 37, said product having a pH of from about 3-6.
5. (Original) The product of claim 4, said product having a pH of from about 4-5.
6. (Canceled)

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

7. (Presently Amended) The product of claim ~~6~~ 37, said product having a solids content of from about 17-22% by weight.

8. (Canceled)

9. (Presently Amended) The product of claim ~~8~~ 37, said product having up to about 1.5% by weight ash therein.

10-11. (Canceled)

12. (Presently Amended) The product of claim ~~1~~ 37, said product comprising a quantity of aqueous liquid hydrolyzed grain protein and an amount of initially solid hydrolyzed grain protein solubilized in said liquid hydrolyzed grain protein, said hydrolyzed grain protein containing from about 14-20% by weight protein therein.

13. (Original) The product of claim 12, said liquid hydrolyzed grain protein containing from about 16 to 19% by weight protein therein.

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

14. (Presently Amended) The product of claim ~~12~~, said initially solid hydrolyzed grain protein being present at a level of from about 1-10% by weight.

15. (Original) The product of claim 14, said initially solid hydrolyzed grain protein being present at a level of from about 2-6% by weight.

16. (Canceled)

17. (Presently Amended) The product of claim ~~16~~ 37, said amount of said initially solid hydrolyzed grain protein being at least about 95% solubilized in said aqueous liquid hydrolyzed grain protein.

18. (Presently Amended) A method of preparing ~~liquid~~ foamer product comprising the steps of:

providing a quantity of ~~aqueous liquid hydrolyzed grain protein~~ enzymatically hydrolyzed wheat gluten protein dispersed in aqueous liquid; and

solubilizing in said aqueous liquid ~~hydrolyzed grain protein~~ an amount up to about 10% by weight of an initially solid, previously hydrolyzed grain protein wheat gluten protein to form said ~~foamer~~ product.

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

said product having a solids content of from about 15-25% by weight and up to about 2.5% by weight ash therein, said product exhibiting an initial shaker foam test height of at least about 140 ml, and a final shaker foam test height which is at least about 70% of said initial shaker foam test height.

19. (Original) The method of claim 18, said product containing from about 78 to 85% by weight total hydrolyzed grain protein therein.

20. (Original) The method of claim 19, said product containing from about 80 to 83% by weight hydrolyzed grain protein therein.

21. (Original) The method of claim 18, said product having a pH of from about 3-6.

22. (Original) The method of claim 21, said product having a pH of from about 4-5.

23. (Canceled)

24. (Original) The method of claim~~23~~ 18, said product having a solids content of from about 17-22% by weight.

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

25. (Canceled)

26. (Original) The method of claim ~~25~~ 18, said product having up to about 1.5% by weight ash therein.

27-28. (Canceled)

29. (Original) The method of claim 18, said liquid hydrolyzed grain protein containing from about 14 to 20% by weight protein therein.

30. (Original) The method of claim 29, said liquid hydrolyzed grain protein containing from about 16 to 19% by weight protein therein.

31. (Original) The method of claim 18, said initially solid hydrolyzed grain protein being present at a level of from about 1-8% by weight.

32. (Original) The method of claim 31, said initially solid hydrolyzed grain protein being present at a level of from about 2-6% by weight.

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

33. (Canceled) The method of claim 18, said product exhibiting an initial shaker foam test height of at least about 140 ml, and a final shaker foam test height which is at least about 70% of said initial shaker foam test height.

34. (Original) The method of claim 33, said amount of said initially solid hydrolyzed grain protein being at least about 95% solubilized in said aqueous liquid hydrolyzed grain protein.

35. (Original) A personal care product selected from the group consisting of bubble baths, hair shampoos and shampoo conditioners, hair styling gels, hair conditioners, hair reparatives, sunscreens, shaving creams, and bath and shower gels which includes therein a quantity of the foamer product of claim 1.

36. (Original) The personal care product of claim 35, said foamer product being present at a level of from about 3 to 10% by weight in the personal care product.

37. (Newly added) A foamer product comprising enzymatically hydrolyzed wheat gluten protein dispersed in aqueous liquid and having a solids content of from about 15-25% by weight and up to about 2.5% by weight ash therein, said foamer product exhibiting an initial shaker foam test

Appl. No. 10/057,215
Amdt. dated August 29, 2003
Reply to Office Action of March 25, 2003

height of at least about 140 ml, and a final shaker foam test height which is at least about 70% of said initial shaker foam test height.